

RUEDA
DENOMINACIÓN DE ORIGEN



VETIVER

verdejo



VARIETY: 100% Verdejo

MADURATION:

The ripening process has been good, low level of precipitation during Winter and dry and hot summer, what favoured a low quantity but high quality of fruit.

ELABORATION PROCESS:

VETIVER grape harvest is done at night to avoid oxidation of the grapes. Once in the cellar, it is proceeded by cooling the pasta to 10°C, to extract all the aromatic percussors present in the skins of the grape. Maceration in cold lasts only 4 hours prior to the extraction of the yolk. After a static defragmentation, alcoholic fermentation is carried out at a temperature of 14° C with native yeasts selected by the cellar itself. Before leaving the market, the wines of VETIVER Verdejo remain 3 months in contact with the soft lees making a weekly batonage.

ALCOHOL: 13,5 % Vol.

TASTING NOTES:

It displays high aromatic intensity, with tropical and mineral notes. Elegant fennel and fresh herbs mixed with forest aromas and anise flavored.

In mouth is fresh, intense in fruit. Very elegant and persistent with a direct acidity and long and complex retro-olfaction. Bitter end characteristic of this variety which it confers structure and balance.

MARRIAGE:

Suitable for appetizer and accompanying with seafood, white and blue fish, pastas and white meats. It also perfectly accompanies soft cheeses, smoked and Iberian ham.



ONTAÑÓN

www.ontanon.es